

Buttercream Frosting



Ingredients

1 stick unsalted butter, room temperature

2 cups confectioners sugar

1/4 teaspoon salt

1 tablespoon vanilla

1 tablespoon milk/heavy cream

Food coloring of your choice

Instructions

Using an electric mixer, beat butter until smooth

Turn mixer speed down to low and add half of the confectioners sugar and beat well

Then add the vanilla extract and milk and mix until fully incorporated

Once combined, add salt and remaining confectioners sugar and mix, scraping down the sides of the bowl as needed

Increase speed and beat until light and fluffy, about 4 minutes

Consistency of frosting may vary. If too loose, add more confectioners sugar, a little at a time. If too thick, add more milk, a little at a time, until desired consistency is reached.

To color, add food coloring once buttercream is fully combined and whip back to fluffy consistency.

Enjoy on cupcakes, cakes and more!

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